

## Sébastien Zozaya Meilleur ouvrier de France Charcutier Traiteur en 2019.



Designated Meilleur ouvrier de France\* in 2019, Sébastien Zozaya still continues his quest for excellence in French charcuterie (cold meat). Between tradition and modernity, he offers a contemporary vision of delicatessen trade.

After a very traditional apprenticeship, he goes to an initiatory journey as kitchen team member in some of the most prestigious gastronomic restaurants of the world. From Barcelona to Paris, by way of Madrid, Singapore or Abu Dhabi, he perfected his knowledge right beside famous Chefs such as Alain Ducasse (Monaco), Martin Berasategui (Spain) and the Ibarboure brothers (France).

In 2012, he decided to leave classic restauration to fully devote himself to a fundamental part of French cuisine : la charcuterie (cooked meats). He then open his first shop in Biarritz, a lovely seaside resort in the South-West of France. He was awarded the title of Meilleur ouvrier de France\* 7 years later. This distinction recognizes his perfect mastery of the technical skills of catering and charcuterie.

Since then, he has continued to redesign his profession through a rich and varied menu. His cookery gives way to his creativity and current trends : less greasy and less salty food, seasonal cooking and selected products chosen from the best small local producers. At the heart of his proposal one finds savory pastries (meat pie, pâté en croute, short French sticks, meat pillow). He offers new assortments and reinvents everyday delicatessen products (pâté, potted meat, dried sausages). Following this logic, he also daily reinvents street food (hot



dogs, burgers, croque-monsieur) in the kitchen of his laboratory shop in Bayonne.« I want to offer a cuisine in line with current concerns: quality products adapted to an easy consumption », he says.